

# HIGH TEMP PIZZA OVEN

## HIGH TEMP PIZZA OVEN

Developed to bake pizza and breads that requires high temperatures - **up to 500°C / 932°F!** Bake Neapolitan pizza, pitas, lavash and more in an electrical oven of highest quality, without firewood, fire or flue gases. The oven is fitted with Italian Biscotto di Sorrento Pizza stones, traditionally made in Italy. The stone, plus the highly efficient heating element which provides a fast and even heat distribution in the stainless steel oven chamber, the ceramic glass in the door and the robust design, makes High Temp Pizza Oven one of the most energy efficient and reliable high-temperature ovens on the market.

### FEATURES AND BENEFITS

Max baking temperature 500°C / 932°F.

Pizza stone of highest quality.  
*Authentic Biscotto di Sorrento Pizza stones from Italy.*

Highly efficient heating system.  
*High-quality heating system that distributes the heat more even and effectively.*

No naked flames or need for firewood.  
*Easy to use, no firewood, flames, toxic smoke or fumes, and more reliable heating in the oven.*

Fast baking time. Bake pizza in 60 to 120 seconds.  
*The baking time may vary according to the choice of topping.*

Fast heating of oven. Ready to bake in approximately 30 minutes from start-up.  
*Depending on preferred baking temperature. With the programmable week timer (with start and stop settings), plan your week and arrive to an already heated oven.*

Strong, spring loaded precision-built door with ergonomic, cool handles.  
*Robust, easy to open and keep clean. Handles specially designed for high temperature baking.*

Automatic Turbo start function. *Automatically heats up the oven quickly to the set temperature. Demands no manual setup from the user.*

Separate settings of the top, bottom and front heat.  
*Full control of the baking process.*

Digital control panel with energy saving timer.  
*Makes the oven both energy efficient and easy to use.*

Heat reflecting ceramic double glazing.  
*Withstand temperature changes. Keeps the heat inside the oven.*

Strong insulation.  
*Ensures that the heat stays in the oven chamber. Energy efficient and cost saving. The high level of insulation ensures a better working environment.*

Energy-efficient, heat-resistant double LED lighting in each oven chamber.  
*Provides clear and convenient lighting inside the oven chamber.*

Robust legs with lockable wheels.  
*Keeps the oven in place and enable it to be moved for cleaning.*

Pullout shelves.  
*The two sliding shelves come with a standard stopping mechanism. Use for storage or extra working space.*



P602 High Temp Pizza Oven



### DOUGH FOR HIGH TEMP BAKING

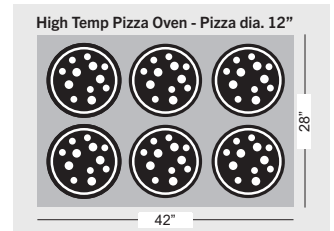
Bear in mind that baking a Neapolitan pizza at higher temperatures requires a dough with plenty of water – we recommend about 60-70% – with finely ground Tipo 00 flour.

**Sveba Dahlen AB**  
Distributed in North America by Blodgett  
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## TECHNICAL & MEASUREMENTS [MM]

	P601 HT	P602 HT
High temp deck - Maximum baking temperature	932°F	932°F
Standard pizza deck - Maximum baking temperature	-	662°F
Baking surface	8.2 ft <sup>2</sup>	2 x 8.2 ft <sup>2</sup>
Baking area (stone sole) WxD	42 x 28"	2 x 42 x 28"
Capacity pizza up to Ø 12"	6 pizzas	6 + 6 pizzas = 12 pizzas
Amperage (A)	32A	64A
Recommended fuse (amp) *	40A	80A
Power	12.5 kW	25 kW
Voltage	3PH 230V	3PH 230V
Voltage - Control panel	1PH 115V	1PH 115V
Outer dimensions with canopy WxHxD	58.1 x 67.9 x 39.7"	58.1 x 71.9 x 39.7"
Depth without canopy	36"	36"
Internal dimensions WxHxD	42.1 x 6.6 x 28.5"	2 x 42.1 x 6.6 x 28.5"
Door opening height	5.5"	5.5"
Evacuation channel Ø 4.9" **	3500-4400 ft <sup>3</sup> /h	4200-5300 ft <sup>3</sup> /h
Approx. weight with stone	660 lb	924 lb
Leg height with castors	44.5"	36.6"

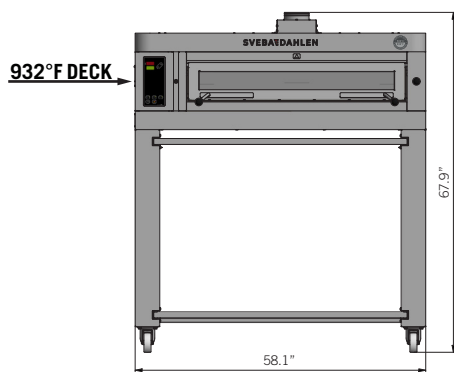
## MAXIMUM BAKING SURFACE



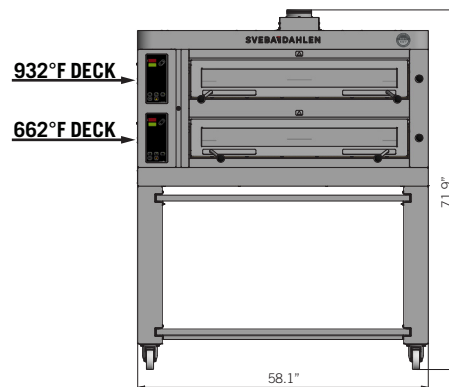
\* 3x230V HT-N

\*\*Connection diameter

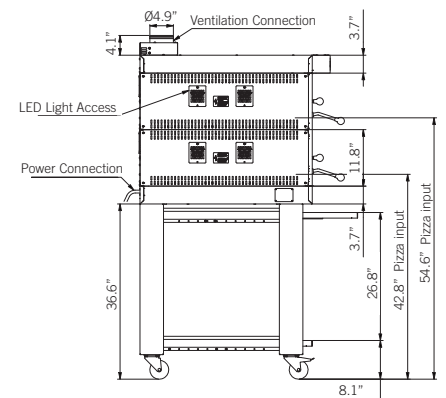
## MEASUREMENTS [MM]



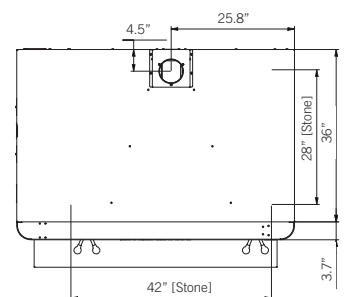
P601 HT



P602 HT



Side



Top